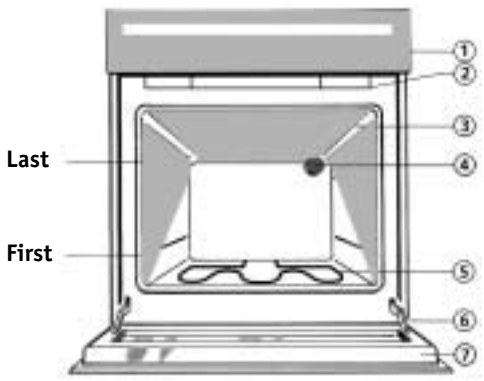
AKZ 142

GB IE

PRODUCT DESCRIPTION SHEET



First-Last... shelf positions

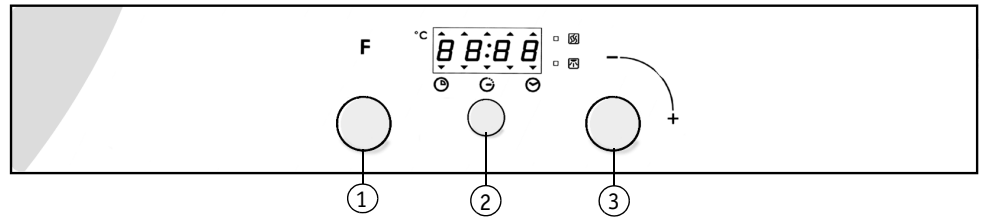
1. Control panel
2. Cooling fan* (not visible)
3. Top heating element
4. Oven light
5. Bottom heating element (not visible)
6. Oven door hinges
7. Oven door

***N.B.:** The cooling fan switches on only when the oven has reached a certain temperature.
After the oven switches off, the cooling fan may, however, continue to run for a certain time to ensure proper cooling.
Important: An optional kit consisting of an oven door glass and of relevant mounting components, is available by the After-Sales Service. The use of the kit reduces the temperature of the outer oven surface and is strongly recommended if there are kids in the house. Code N° 4819 310 39186.

ACCESSORIES • Grid • Pan Set Kit

OVEN FUNCTIONS TABLE

Function symbol	Function	Preset temperature/level	Function description (see details in the user's manual)
0	**OVEN OFF**	-	-
	OVEN LIGHT	-	To switch on the oven light.
	MLTF (Heat Maintenance)	35C	To keep a constant temperature, either 35°C or 60°C.
	BOTTOM HEATING	-	To use the last 10-15 minutes of cooking time.
	STATIC	200C	To cook food at one shelf level. Preheating.
	GRILL	3	To grill small pieces of meat, toast, etc....



1. Selector knob: to choose the oven functions.
2. Button to select and confirm the different operations (operate by single presses only).
3. Knob to set: time of day, cooking time, the time at which cooking should terminate, the temperatures and the power levels (Function **P**).

STARTING THE OVEN

When the oven is connected to the power supply for the first time, or re-connected after a power failure, *the display shows "STOP".*

To start the oven:

- turn **knob 1** to **"0"**.
- press **button 2**. *The display shows "--:--".*

FOR A DESCRIPTION ON HOW TO USE THE OVEN, PLEASE REFER TO THE PROGRAMMER DESCRIPTION SHEET.

COOKING TABLE FOR GRILL FUNCTION

FOOD	Function	Preheating (5 minutes)	Level (from the bottom)	Browning level	Cooking time (minutes)
Toasts		X	5	4	2 - 35
Pork chops (N° 4)		X	5	3	30 - 35
Sausages		X	5	3	30 - 35
Bacon rasher		X	5	4	10 - 15
English breakfast		X	5	3	30 - 40
Spits		X	5	3	25 - 35

FOOD COOKING TABLES

FOOD	Function	Preheating (10 minutes)	Level (from the bottom)	Temperature °C	Cooking time (minutes)
MEAT Lamb, Kid, Mutton		X	2	200	60 - 80
Roast (Veal, Pork, Beef) (kg. 1)		X	2	200	70 - 90
Chicken, Rabbit, Duck		X	2	200	70 - 80
Turkey (kg. 6) + level. 3 browning		X	1	200	160 - 180
Goose (2 Kg)		X	2	200	120 - 130
FISH (WHOLE) (1-2 kg) Gilt-head, Bass, Tuna, Salmon, Trout		X	2	200	60 - 70
FISH (CUTLETS) (1 kg.) Sword Fish, Tuna, Salmon, Cod		X	2	200	45 - 55

NOTE: When cooking meat using fan-assisted and static functions, it is also advisable to use the Browning function (level 1 to 3).

FOOD	Function	Preheating (10 minutes)	Level (from the bottom)	Temperature (°C)	Cooking time (minutes)
VEGETABLES Stuffed peppers		X	2	190	35 - 45
Stuffed tomatoes		X	2	200	50 - 55
Baked potatoes		X	2	200	40 - 50
Raw vegetables au gratin (e.g. Fennel, Cabbage, Asparagus, Celery)		X	2	200	35 - 45

FOOD	Function	Preheating (10 minutes)	Level (from the bottom)	Temperature °C	Cooking time (minutes)
SWEETS, PASTRIES, ETC. Raising cakes (sponges)		X	2	160	30 - 40
Filled pies (with cheese)		-	2	180	90 - 95
Tarts		X	2	180	25 - 35
Apple strudel		X	2	200	40 - 45
Biscuits		X	2	180	20 - 30
Cream puffs		X	2 - 4	190	25 - 35
Savoury Pies		X	2	200	50 - 55
Lasagne		X	2	200	45 - 55
Filled fruit pies e.g. Pineapple, Peach		X	2	200	35 - 45
Meringues		X	2	90	120 - 150
Vol-au-vents		X	2	200	15 - 25
Soufflés		X	2	190	30 - 40